



# THE BULL

Many flavours reflect this beautiful region of Britain. We hope that we have captured some of them for you to enjoy.

**FOOD ORDERS CAN BE PLACED AT THE BAR OR FOOD ORDER POINTS**

Please note your table number and if possible present a credit card at the bar with your table number when placing your food and drinks order or pay cash for each purchase. Please enjoy our relaxed pub atmosphere and informal service.

## HOMEMADE BREAD

Basket of Homemade Bull Bread,  
Wensleydale Butter £1.95

## DISHES TO BEGIN OR SHARE

**NEW** Coarse Gressingham Duck Leg Pâté,  
Orange and Green Peppercorn Marmalade,  
Toasted Homemade Bread £5.50

**NEW** Fortunes Buttered Kipper, Soft Poached  
Organic Egg, Lemon Butter £7.00

Yorkshire Pudding, Gravy, Slow Cooked Oxtail Bits,  
Mrs Carr's Raspberry Vinegar £5.50

**NEW** North Sea Cod Fishcake, Curly Leaf Parsley Sauce £5.25

**NEW** (V) Yellinsons Goat's Cheese, Beetroot Relish,  
Soft Herb Salad, Hot Buttered Crumpets £5.25

**NEW** Loose Birds Chicken Faggots, Roast Pumpkin Purée,  
Tomato Juices £5.75

(V) Ascroft's Deep Fried Cauliflower Fritters,  
Curried Mayonnaise £3.50

Gloucester Old Spot Chipolatas, Cumberland,  
Pork and Black Pudding, English Mustard Relish £3.50

## THE BULL ELM WOOD PLATTERS - THE BEST LOCAL CURE

Ploughman's - Swaledale Blue, Mature Wensleydale,  
York Ham, Farmhouse Pork Pie, Pearces Organic  
Scotch Egg, Pickled White Cabbage, Homemade Pickles,  
Piccalilli, Homemade Bread £9.75

Local Seafood - Smoked Mackerel, Potted Whitby  
Scampi, Yoadwarth Mill Smoked Salmon,  
Fortunes Kippers, Kilnsey Farm Hot Smoked Trout,  
Pickled Herrings, Pickled Cucumber, Beetroot Relish,  
Horseradish Cream Small £9.75 Large £16.75

## MAIN COURSES

The Bull Fish Pie, Whitby Fish and Sea Water  
Prawns, Baked with Mashed Potato,  
Sprinkled with Wensleydale Cheese £9.95

Battered Deep Fried Haddock, Marrowfat Peas,  
Real Chips in Dripping, Tartare Sauce, Medium £8.95

**NEW** Whitby Scampi, Smoked Cod,  
Leek and Spinach Gratin £14.90

**NEW** Mutton Hotpot, Pickled Red Cabbage £11.50

Yorkshire Game Wild Venison Scallops, Bacon,  
Dock Pudding, Swaledale Juniper Sauce £16.00

Wakefield Rabbit, Breadcrumbed Wild Rabbit,  
Pan Fried in Butter, Scallop Potatoes,  
Creamed Leeks £10.75

**NEW** (V) English Sweet Onion Fritters, Spiced Lentils,  
Roasted Butternut Squash, Cumin Dip £9.50

**NEW** (V) Wensleydale Mature Cheese and Leek Pie,  
Shortcrust Pastry, Sour Cream Jackets,  
Plum Tomato Salad £10.50

## GRILLS

Our Steaks are locally sourced from The Yorkshire Dales  
dry aged for 28 days. All our Grills are served with  
Real Chips cooked in Dripping, Slow Cooked Flat Mushroom,  
Battered Onion Rings, Watercress

Limestone Country Beef Ribeye 8oz £17.50

Limestone Country Beef Fillet 6oz £19.80

Choice of Sauces - Green Peppercorn, Garlic and Herb  
or Béarnaise Sauce to accompany your Steak £1.50

**NEW** Devilled Breast of Nidderdale Chicken,  
Devilled Sauce, Scallop Potatoes £10.50

**NEW** Sillfield Farm 10oz Dry Cured Gammon Steak,  
Poached Duck Egg £11.25

100% Chargrilled Minced Yorkshire Rump Steak,  
English Muffin, Real Chips cooked in Dripping,  
Tomato Relish, Pickles £9.75

Extra Toppings - Wensleydale Cheese;  
Yorkshire Streaky Bacon - Per Topping £1.00

## SIDE DISHES

(V) Buttered Winter Vegetables, Cauliflower Cheese,  
Braised Spicy Red Cabbage, Mash Potato,  
Battered Onion Rings, Real Chips in Dripping £2.50

(V) Chips Cooked in Sunflower Oil £2.50

## SIDE SALADS

(V) Tomato & Red Onion Salad £3.50

(V) English Tossed Salad - Local Tomatoes, Cucumber,  
Green Pepper, Cos Lettuce, Radish and Cress,  
Metcalf's Organic Rapeseed Oil £3.50

## SALADS

Loose Birds Free Range Chicken and Avocado Salad,  
Yellinson Farm Goat's Cheese Croutons, Cos Lettuce,  
Tarragon Dressing, Homemade Bread £11.95

**NEW** (V) Avocado, Yellinsons Farm Goat's Cheese,  
Cos Lettuce Salad, Tarragon Dressing,  
Homemade Bread £8.95

(V) Fountains Gold Cheese, Spring Onion and  
Spinach Flan, Jacket Potato, Sour Cream,  
Cherry Tomato, Beetroot and Watercress Salad £8.95

Yoadwarth Mill Smoked Salmon, Pikelets,  
Sour Cream, Jacket Potato, Cherry Tomato Salad £11.95

## SANDWICHES; HOT & COLD

Served on Wholemeal or White Bread  
(Not available in the evening or all day Sunday)

Open Sandwich of Large Seawater Prawns  
& Yoadwarth Mill Smoked Salmon, Tomato Mayonnaise,  
Lemon and Capers £8.75

Traditional closed York Ham Sandwich,  
Mustard Mayonnaise £4.90

(V) Traditional closed Wensleydale Cheese Sandwich,  
Fireside Chutney £4.90

Roast Breast of Nidderdale Chicken Bloomer,  
Sage & Onion Stuffing, Bacon Mayonnaise £8.50

**NEW** Gammon and Fried Egg Bloomer, HP Sauce £6.50

Real Chips cooked in Dripping £2.50

## DESSERTS

Frumenty, an old fashioned Yorkshire dessert  
with Raspberry Compote £5.00

Yorkshire Curd Tart, Haworth Cream £5.00

Sticky Parkin, Treacle Toffee Sauce £5.00

**NEW** Jam Roly Poly, Real Custard £5.00

Double Chocolate Mousse, Milk Foam,  
Hot Dark Chocolate Sauce £5.50

**NEW** Hot Lemon Sponge, Lemon Curd Custard £5.00

## TRADITIONAL ENGLISH PANCAKES

A choice of fillings - Lemon Curd, Lemon Juice  
& Cane Sugar, Hazelnut & Chocolate,  
Raspberry Compote £3.50

Served with Homemade Ice Cream or Double Cream £1.50

## CHEESE

Farmhouse Cheeses from Yorkshire  
Traditional Biscuits and Bread, Fireside Chutney  
3 Cheeses £4.50 5 Cheeses £7.50

## HOMEMADE ORGANIC ICE CREAM & MILKSHAKES

Our Ice Cream and Milkshakes are made using  
only natural ingredients with Milk and Cream from  
Lane Ends Farm, Cowling.

**Ice Cream** Vanilla  
Pomfret Cake  
Raspberry Ripple  
Whitaker's Mint Chocolate Chip

**Sauces** Chocolate  
Caramel  
Raspberry 2 Scoops £3.50 3 Scoops £5.00

**Milkshakes** Raspberry  
Chocolate  
Banana Children £2.00 Adults £3.50

## COFFEES & TEAS

Specially blended for The Bull by Coopers of Huddersfield.  
All coffees and teas served with Whitaker's Chocolate Mints.

Espresso, Americano, Macchiato £2.00

Cappuccino, Latte, Double Espresso £2.25

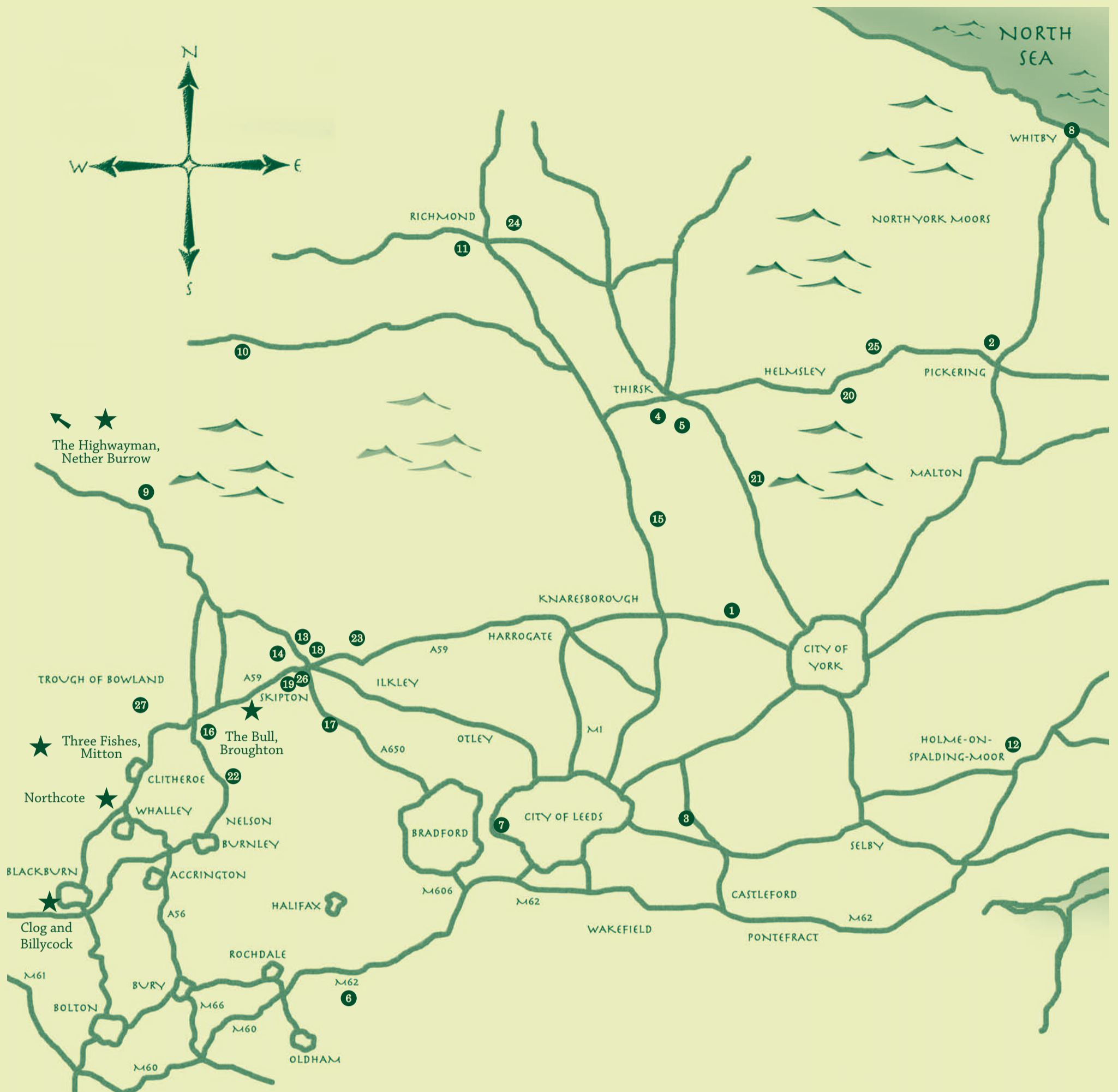
Hot Chocolate £2.75

Special Coffees - Irish, French or Calypso £4.00

Loose Leaf Teas -  
English Breakfast or Earl Grey Small Pot for 1 £1.75  
Large Pot for 2 £3.50

Herbal Teas -  
Peppermint, Lemon & Ginger, Camomile, Green £1.75

Please notify a member of staff of any food allergies or special dietary requirements. (V) = vegetarian dishes. The A59 is a very busy road, please take extra care when leaving the Car Park.



## RIBBLE VALLEY INN - REGIONAL FOOD HEROES

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|--|---|---|
| 1. Richard and Sally Spilman, Pasture Lane Asparagus, Helperby, York               | 10. Donna Brodie, Wensleydale Creamery, Hawes                               | 19. William Whitaker, Whitaker's Chocolates, Skipton  |
| 2. Eric Smith, Willowdene Watercress, Pickering near Malton                        | 11. Mandy Reed, Swaledale Cheese Company, Richmond                          | 20. Paul Tanning, Loose Birds, Harome, York   |
| 3. Chris Makin, Makins Strawberries, Micklefield, Leeds                            | 12. Miles Middlebrook, Garrick Farm Mushrooms, Holme-on-Spalding Moor, York | 21. Penny Hodgson, Dexter Beef, Thornhill Farm, Easingwold, York                            |
| 4. Charles Ashbridge, Taste Tradition Ltd, Specialists in Rare Breed Meats, Thirsk | 13. Vanessa Roberts, Kilnsey Trout, Kilnsey Park, Near Skipton              | 22. Richard Wellocks, R Wellock & Son, Fruit and Vegetables, Colne                          |
| 5. Judy Bell, Shepherd's Purse Cheese, Thirsk                                      | 14. Harry Metcalfe, Yellinson Farm Goats Cheese, Carleton, Skipton          | 23. Steven Crabtree, Beef, Bolton Park Farm, Bolton Abbey                                   |
| 6. David Cooper, Coopers of Huddersfield   | 15. Steve Metcalfe, Metcalfe Organic Rapeseed Oil, Aldborough, York         | 24. Richard Townsend, Yorkshire Game, Brompton on Swale, Richmond                           |
| 7. Robert and David Tomlinson, Tomlinson & Sons Rhubarb, Pudsey                    | 16. Malcolm Pearce, Organic Eggs, West Marton                               | 25. Andrew Stewart, Smoked Salmon, Yoadwarth Mill, Kirkby Moorside, York                    |
| 8. Barry Brown, WR Fortunes Smokehouse Kippers, Whitby                             | 17. Martyn Jennings, Milk & Cream, Lane Ends Farm, Cowling                  | 26. Bob Wright and Julian Kaye, The Wright Wine Company, Wine and Whisky Merchants, Skipton |
| 9. Iona Hill, Ribblesdale Cheese, Settle   | 18. Janet Green, Farmhouse Fare Bakery, Skipton                             | 27. Giles Shaw, Wellgate Fisheries, Fresh Fish, Clitheroe (The Loan Lancastrian)            |